



SHATTO MILK COMPANY

www.shattomilkcompany.com

October 2005

New Online Country Store

Interested in getting the newest and neatest Shatto Milk Company items, cow memorabilia, and other dairy related items shipped directly to your door? If you are, visit our new online store at www.shattomilkcompany.com.

Many of our wonderful customers do not always have the time to come visit us on the farm, but would still love to be able to purchase some of the fun items that we stock in our Country Store. To make that opportunity available to all, we created an online store which offers a few of our favorite Country Store items. The specially selected products available online range from our handy, old-fashion wire milk carriers and Shatto Milk Company t-shirts, hats, mugs, ice cream bowls, and glasses to a wide variety of plush cow related toys. Be sure to take a close look at our wonderful shirt selection as we have three new shirts titled "Who Let The Cows Out", "Cow Milking Champion", and everyone's favorite "I Milked A Cow At Shatto Milk Company".

While the online store currently does not come close to representing all of the merchandise we offer at the farm store or give you the atmosphere one experiences when visiting our local family dairy farm, it does provide an opportunity to purchase many of our most popular products and have them shipped directly to your front door step. These items make great gift ideas for birthdays, the coming holidays, and other

special occasions.

Our online store accepts payment through Paypal, allowing us to process your order immediately. We usually process, pack, and mail online orders within three days. This means your purchase may arrive in as little as 4 days from the time you place your order depending on the shipping address and our order volume.

We encourage you to visit our online Country Store and take a look at the great items we have to offer. After viewing our store, if you have any thoughts or comments please do not hesitate to contact us directly at rlshatto@cs.com. We are always looking for ways to perfect our practices.

While we hope that you visit our online store, please also consider visiting our on the farm Country Store any day of the week. Our Country store is located next door to our dairy parlor and is in the same building as our processing plant. We are open 7 days a week, 365 days a year, and welcome visitors anytime. If you are able to stop by our store be sure to wander up the sidewalk and pet our many baby calves (they love visitors). We hope to see you on the farm soon.

IN THIS ISSUE

- 1 New Online Country Store
- 2 Fun and Educational Field Trip Opportunity
- 2 What's Happening On The Farm
- 3 It's The New Craze – Rootbeer Milk!

And Much More....



One of the many logo'd items offered on the Shatto Milk Company Online Store

FUN AND EDUCATIONAL FIELDTRIP OPPORTUNITY

Shatto Milk Company is now taking field trip reservations through July 2006. If your child is interested in visiting Shatto Milk Company as a school field trip, be sure to let your teacher know of this great opportunity. If you are a teacher or parent who is considering Shatto Milk Company as a field trip destination, please call us at (816) 930-3862; we would be happy to share information with you about our tours. Until then if you would like the basics on our tours, please visit us on the web at www.shattomilkcompany.com.

We at Shatto Milk Company enjoy hosting groups of all sizes and ages. We are committed to educating the public about our local family farm, the dairy business, and how Shatto Milk Company is different. We truly hope we get the chance to share our local family farm with you and your friends this coming year. We are positive you will find this experience fun and educational.

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CREAMY PUMPKIN SOUP

Ingredients:

1 tablespoon Shatto Butter
2 cups canned pumpkin (or pureed fresh cooked pumpkin)
1 can chicken or turkey broth
1 cup carrots; diced, sliced or julienne.
1 cup finely chopped potatoes
¼ cup +/- onion diced.
¼ tsp dried parsley
1 ½ - 2 cups Shatto half & half
Salt & pepper to taste
Cooked bacon
Sour cream

In large pot, melt butter over med. heat, add onion & parsley, cook about 5 min. Add broth, carrots, and potatoes. Cook for 20 min +/- stirring occasionally until veggies are soft. If using canned veggies, cut time to 10 min. Add pumpkin and cream. If a little too creamy for taste, add a little more broth or 1/2 cup water. Cook 20 min over low heat stirring often. One can run soup through blender to puree veggies if desired.

Serve topped with a dollop of sour cream and crumbled bacon bits. Make it really fall festive and serve in a warmed pumpkin shell. Scoop out pumpkin innards, rinse shell clean. Warm in oven on cookie sheet while soup cooks. Pour in the soup and serve with croissants.

Compliments of Tedra Parker.



What's Happening On The Family Farm?

At the farm things have been very busy this past month. On September 17th, we hosted our first annual Moooving Toward A Cure, a benefit for the Heart of America Alzheimer's Association. We had a good turnout for the event and raised nearly \$2,000. As a special treat, the Rumble Jetts played for about 2 hours as visitors toured the farm. We hope to have them back for our annual Family Day At The Farm in June 2006. To learn more about this band, visit them at www.rumblejetts.com.

The cows are doing great; they are so happy that the weather is cooling off. Milk production is increasing and we are now back to producing all of our fantastic flavors. If your local store does not carry one of our flavored milks and you would like them too, be sure to mention that to your dairy manager.

Things are going well at the processing plant. More milk means more work, which is a good thing. We are also finalizing our butter making process and hope to have our farm fresh butter available at our farm store in mid to late October. We have selected our packaging method and are awaiting the delivery of our labels. We are certain you will think our Butter is CREAMY, DELISH, and above all HEAVENLY. We have taken great pride in working to produce what we believe is the premium butter.

Away from the farm we were fortunate enough to take part in this years Plaza Pzazz, which was a benefit for the Kansas City Ronald McDonald House. We provided our farm fresh products to the hundreds of gracious people that attended this worthwhile event.

EMPLOYEE SPOTLIGHT



Eli is one of the employees that has been working for Shatto Milk Company since our grand opening in 2003. Eli is a local guy that can do it all. He started helping us in 2003 doing a host of different things around the farm and in the processing plant. Eli then decided he would like to work in the processing plant so for the past couple years he has been helping us wash bottles, keep all of our equipment sanitary and in good condition, and has taken a vital role in the actual bottling process. Eli is a tremendous help and always works our special events helping us set up and prepare for the fun ahead.

Eli enjoys playing pool, drinking Shatto Chocolate Milk and watching soccer. Eli is a wonderful person that our family is very happy to have working with us. He is always smiling and has a great attitude. We are very lucky to have someone like Eli as a part our team. Thank you Eli for helping us produce the best milk on the shelves.

If you ever take a tour of our farm, be sure to tell Eli hello as he enjoys meeting all of the wonderful people that come visit the farm on an annual basis.

"ALL I NEED TO KNOW ABOUT LIFE I LEARNED FROM A COW"

1. Wake Up In A Happy Moooooo-d.
2. Don't Cry Over Spilled Milk.
3. When Chewing Your Cud, Remember: There's no fat, no calories, no cholesterol, and no TASTE!
4. The Grass is Green On The Other Side Of The Fence.
5. Turn the Udder Cheek and Mooooo-ve On.
6. Seize Every Opportunity and Milk It For All Its Worth.
7. It's Better To Be Seen and Not Herd.
8. Black And White Is Always An Appropriate Fashion Statement.
9. Don't Forget to Cow-nt Your Blessings Everyday.
10. Everyday On The Farm is A Moooarvolus Day!

Shatto Milk Company Introduces:

Rootbeer Milk

For those of you that like a good old fashion root beer float, this new creation is just for you! Feel free to ask your local dairy manager for this great new item.

Enjoy!

Mark Your Calendars Now For Our Upcoming Farm Events:

April 16, 2006 - Annual Easter Egg Hunt

June 24, 2006 - Family Day At The Farm